Vegan Curried Rice

Prep	Cook	Ready In
5 m	25 m	30 m

Recipe By: Isaac LeFever

"Simple but delicious curried rice that will go well with essentially any meal."

Ingredients

2 tablespoons olive oil
1 tablespoon minced garlic
black pepper to taste
1 tablespoon ground cumin, or to taste
1 tablespoon ground curry powder, or to taste
1 tablespoon chili powder, or to taste
1 cube vegetable bouillon
1 cup water
1 tablespoon soy sauce
1 cup uncooked white rice

Directions

1. Heat olive oil in a medium saucepan over low heat. Sweat the garlic; when the garlic becomes aromatic, slowly stir in pepper, cumin, curry powder and chili powder. When spices begin to fry and become fragrant, stir in the bouillon cube and a little water.
2. Increase heat to high and add the rest of the water and the soy sauce. Just before the mixture comes to a boil, stir in rice. Bring to a rolling boil; reduce heat to low, cover, and simmer 15 to 20 minutes, or until all liquid is absorbed.
3. Remove from heat and let stand 5 minutes.

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